

DINNERLY



Fan Fave: American Veggie Pizzas

with Cauliflower, Rocket and Ranch Dressing



40 minutes



2 Servings

Inspired by the spicy flavour of buffalo wings, these vegan pizzas hit the spot. Pile pita breads with sweet potato and roasted cauliflower, then bake to perfection.

WHAT WE SEND

- 500g cauliflower
- 1 sweet potato
- 1 tbs sriracha sauce¹⁷
- 4 pita breads^{1,6}
- 40ml vegan mayonnaise
- 50g rocket leaves

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 garlic cloves
- 1 tbs olive oil
- 2 tbs tomato sauce
- 1½ tbs tomato paste
- 1 tsp white vinegar

TOOLS

- large oven tray
- baking paper
- julienne peeler or vegetable peeler

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Soy (6), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 620kcal, Fat 24.9g, Carbs 77.0g, Proteins 16.4g



1. Prep ingredients

Preheat the oven to 220C. Line a large oven tray with baking paper. Cut the **cauliflower** into small florets. Peel the **sweet potato**, then shred using a julienne peeler or peel into ribbons with a vegetable peeler. Crush or finely chop **2 garlic cloves**.



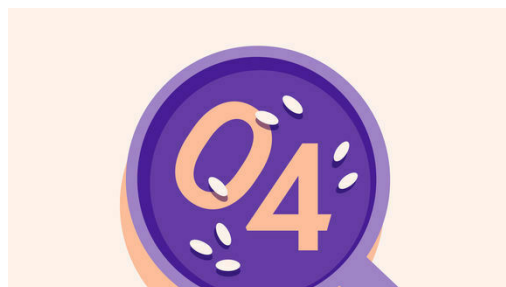
2. Roast cauliflower

Put the **cauliflower** on the lined tray, drizzle with **2 tsp olive oil**, season with **salt and pepper** and toss to coat. Roast for 12-15 mins until almost tender.



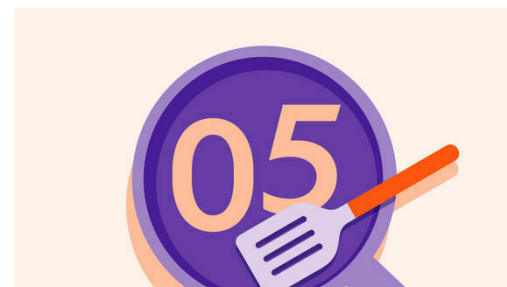
3. Prep toppings

Meanwhile, put the **sweet potato** and **2 tsp olive oil** in a bowl. Season with **salt and pepper** and toss to coat. Put the **garlic**, **half the sriracha sauce*** (see Make it yours) and **2 tbs tomato sauce** in a separate large bowl and stir to combine. Add the **roasted cauliflower** and toss to coat. Reserve the oven tray.



4. Bake pizzas

Put **2 pitas*** on the reserved lined tray and spread with **1½ tbs tomato paste**, leaving a 1cm border. Top with the **sweet potato** and **cauliflower mixture**. Bake for 10-12 mins until golden.



5. Serve up

Put the **mayonnaise**, **1 tsp white vinegar** and **1 tsp water** in a large bowl, season with **salt and pepper** and stir to combine. Add the **rocket** and toss to coat. Top the **veggie pizzas** with the **rocket salad** and enjoy!



6. Make it yours

Sriracha is a Thai hot chilli sauce. If you prefer less heat or have little ones, reduce the amount to taste or omit completely.